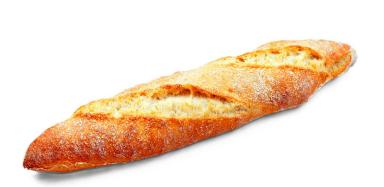


NOVA CELTA RUSTIC BAGUETTE









The breads of the Premiére family are characterised by their intense flavour obtained thanks to the mother dough and a two-stage fermentation process. The Nova Celta is a bar of family format ideal to offer in our bakery a bread with different flavor and good conservation.

ℬ HIGH HYDRATION STONE BAKED OVEN

CLEAN LABEL

CLEAN Label

SOURDOUGH
TWO STAGE FERMENTATION PROCESS
HIGH HYDRATION
STONE DAKED OVEN

UNITS PER BOX	21 Units/Box 28 Boxes/Pallet
BOX DIMENSION	600x398x263
COOKING	16 min 180 °C
DEFROSTING	20 min
WIDTH(CM)	9 cm
LENGTH(CM)	46 cm
PRE-COOKED WEIGHT	295 g

